

Bellingham Pinotage with a dash of Petit Verdot 2006

Bellingham Pinotage is an exciting rendition of South Africa's unique variety. Enticing and exciting with liberal lashings of ripe mulberry, juicy raspberry, roast coffee beans, clove spice and vanilla oak.

Deliciously smooth and enjoyable on its own or with basted steaks, roast duck, lamb chops, smoked sausages and tomato based pasta dishes.

variety : Pinotage | 88% Pinotage, 12% Petit Verdot

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.1 g/l pH : 3.41 ta : 5.72 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

2008 International Wine & Spirit Competition - Bronze Medal

in the vineyard : Grapes come from choice vineyards with the focus on quality fruit and maximum flavour potential. 50% old bush vines and 50% vertical shoot positioned trellised younger vines. The grapes are chosen from choice low yielding bush vine vineyards for optimal varietal expressions.

about the harvest: Harvesting commenced at optimum ripeness, averaging 25.5° B, ensuring ripe fruit tannins and full flavour profile. Yields were between 6-8 tons/ha.

in the cellar : Slow fermentation on the skins coaxes depth of colour and flavour before malolactic fermentation and maturation in French (95%) and American Oak barrels (5%) for 12 months (35% new oak, 35% second fill and 30% third fill). Further intrigue and dimension is added by a dash of Petit Verdot (12%) in the final blend.



Bellingham Wines

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